Department of General Services
Procurement Division
707 Third Street, 2nd Floor
West Sacramento, CA 95605-2811

State of California

CONTRACT NOTIFICATION

****MANDATORY****

CONTRACT NUMBER:	1-07-89-60
DESCRIPTION:	Pizza, Individual Servings
CONTRACTOR(S):	Poppy Street Food Products
CONTRACT TERM:	December 1, 2007 thru December 31, 2008
DISTRIBUTION LIST:	Statewide Institutions
STATE CONTRACT ADMINISTRATOR:	Eileen Tardiff 916-375-4432 etardiff@dgs.ca.gov

Adrian Farley, Deputy Director

Effective Date: **December 1, 2007**

Contract (Mandatory) 1-07-89-60
Contract Notification and User Guide

1. SCOPE

The State's contract with Poppy Street Food Products provides Pizza, Individual Servings at contracted pricing to the State of California in accordance with the requirements of Contract # 1-07-89-60. The contractor shall supply the entire portfolio of products as identified in the contract and will be the primary point of contact for data collection, reporting, and distribution of Pizza, Individual Servings to the State.

The contract term is for one (13) months, and the State has the unilateral right to exercise options to extend the contract for one (1) additional one (1) year period or any portion thereof. Terms and conditions shall remain the same for the entire contract period including any extensions.

2. CONTRACT PRICING STRUCTURE

All pricing is listed on Attachment A, Contract Pricing.

All contract items are mandatory, there will be no exceptions.

3. CONTRACT USAGE/RULES

A. The use of this contract is mandatory for all State agencies.

B. Ordering State departments must adhere to all applicable State laws, regulations, policies, best practices, and purchasing authority requirements, e.g. California Codes, Code of Regulations, State Administrative Manual, Management Memos, and State Contract Manual Volume 2 and 3, as applicable.

C. Prior to placing orders against this contract, State departments must have been granted purchasing authority by the Department of General Services, Procurement division (DGS/PD) for the use of the State's statewide contracts. The department's current purchasing authority number must be entered in the appropriate location on each purchase document. Departments that have not been granted purchasing authority by DGS/PD for the use of the State's statewide contracts may access the Purchasing Authority Application at http://www.pd.dgs.ca.gov/deleg/pamanual.htm or may contact DGS/PD's Purchasing Authority Management Section by e-mail at pams@dgs.ca.gov.

D. State departments are required to have a Department of General Services (DGS) agency billing code prior to using this contract. DGS agency billing codes may be obtained by contacting the DGS billing code contact and providing the following:

- State Department Name
- Contact name
- Telephone number
- Mailing address
- Facsimile number and e-mail address

Email the required information to the following DGS billing code contacts:

- Marilyn.ebert@dgs.ca.gov and
- Wilson.lee@dgs.ca.gov

4. DGS ADMINISTRATIVE FEES

The DGS will bill each State department an administrative fee for use of this statewide contract. The administrative fee should NOT be included in the order total, nor remitted before an invoice is received from DGS. (You may click on "DGS Price Book" at: http://www.ofs.dgs.ca.gov/Price+Book/P/Purchasing.htm for current fees.)

5. CONTRACT ADMINISTRATION

Both the State and the contractor(s) have assigned contract administrators as the single points of contact for problem resolution and related contract issues.

State Contract Administrator:	Eileen Tardiff
Address:	DGS/Procurement Division 707 Third Street, 2nd Floor, MS 201 West Sacramento, CA 95605
Telephone:	(916) 375-4432
Facsimile:	(916) 375-4439
E-Mail:	etardiff@dgs.ca.gov
Contract Administrator:	Melinda Rodriguez
Address:	Poppy Street Food Products P.O. Box 77010 Corona, Ca 92877-0100
Telephone:	(951) 270-5275
Facsimile:	(951) 737-8688
E-Mail:	fdservdist@aol.com

6. PROBLEM RESOLUTION

The first step in problem resolution is to call the contractor(s) directly. Ordering agencies with unresolved issues after five (5) working days should notify the State's contract administrator for resolution. Agency must submit a completed Contractor Performance Report to the contract administrator within 5 days.

7. PURCHASE EXECUTION

A. State departments must use the Purchasing Authority Purchase Order (Std. 65). An electronic version of the Std. 65 is available at the Office of State Publishing web site: http://www.dgs.ca.gov/osp (select Standard Forms).

B. All State agencies will submit executed purchase order(s) documents to:

DGS/Procurement Division (IMS# Z-1)
Attn: Data Entry Unit, Second Floor, MS 203
707 Third Street, 2nd Floor North
West Sacramento, CA 95605-2811

8. ORDERING PROCEDURE:

State departments must submit a Purchasing Authority Purchase Order (Std. 65) directly to the contractor. Agency billing code numbers are required for placement of *all* orders.

There are three ordering methods available on this contract:

- U.S. Mail
- Facsimile
- Email

When using any of the three ordering methods, all State departments must conform to proper State procedures.

Contractor Ordering Information
The ordering information for each contractor is listed in #5, Contract Administrator section above.

The contractor must receive agency Purchasing Authority Purchase Order (STD 65) and the delivery schedule 15 days prior to the requested first date of the delivery schedule. The Contractor will then confirm with the Institution its' desired delivery schedule. All deliveries are to be made according to the requested delivery schedule or preferred one-time delivery.

The contractor shall reject Agency's Purchasing Authority Purchase Order (STD 65), which fails to comply with the terms of the above paragraph.

Such rejected Purchasing Authority Purchase Order (STD 65) may be re-submitted for delivery the following month.

Orders can be submitted up to the final day of expiration; however, your company will still be responsible for the deliveries on this contract up to thirty (30) days past the expiration date of the contract.

9. ORDER LIMITS

The minimum order shall be one full case per delivery. Orders for less than the minimum order shall be considered non-contract and may be purchased from other sources.

10. ORDER ACKNOWLEDGEMENT

The contractor will provide the ordering agencies with an order receipt acknowledgement containing a unique order number either via e-mail or facsimile within 48 hours of receipt of order.

The acknowledgement will include:

- Ordering Agency Name
- Purchase Order Number
- Total Cost
- Delivery Date

11. DELIVERY INSTRUCTIONS

It shall be the contractor's responsibility to obtain proper clearance for delivery drivers prior to any and all deliveries throughout the California State Prison system. The contractor must contact the individual agency for specific clearance procedures, as these procedures may vary from facility to facility.

12. DELIVERY TIMELINES

This contract will be separate from any other contract. Deliveries required from this contract shall NOT be withheld due to the unavailability of goods for delivery under any other contract. Failure to deliver goods in strict conformance with the terms and conditions of this contract will incur default action as provided for under Section 26 of the General Provisions. This includes timeliness of deliveries and quality levels of items received.

NOTE: Holding orders for full truckloads is not acceptable. If your company is found doing so, without authorization from the institution(s) being delivered to, your company can be found in default of the contract.

13. REFRIGERATION, FROZEN PRODUCTS AND DRY STORAGE REQUIREMENTS:

A. Items requiring "Protection from Heat" shall be shipped and stored at a temperature below 50 degrees Fahrenheit.

B. Carrier equipment for straight loads of "Chilled" products will be required to be pre-cooled to a minimum temperature of 35 degrees Fahrenheit and a maximum temperature of 45 degrees Fahrenheit, and shall be capable of maintaining temperature within that range to destination.

C. Carrier equipment for straight loads of "Frozen" products will be pre-cooled to 10 degrees Fahrenheit, or lower before loading and capable of maintaining 0 degrees or lower to destination. Products should be loaded in carrier's equipment as promptly as possible to minimize product temperature rise. At destination, the product shall be hard frozen with no signs of defrosting and temperature of the product shall not be above 0 degrees Fahrenheit. Frozen products will be wrapped in polyurethane wrapping.

D. Carrier equipment for mixed loads of "Frozen & Chilled" products will be required to be pre-cooled or pre-heated to a minimum of 35 degrees Fahrenheit and a maximum of 45 degrees Fahrenheit and shall be capable of maintaining the chilled portion of the load temperature within that range to destination.

The frozen products in the load shall be completely segregated by effective measures which will prevent damage to the other products in the load by installing effective insulating barrier(s) at the time of loading.

14. FROZEN PROCESS FOOD PRODUCTS:

A. All frozen processed food products procured which contain meat, poultry, or significant proportion of eggs, will be processed or prepared in plants operated under the supervision of the USDA (U.S. Department of Agriculture). The product will be inspected and approved in accordance with the regulations of the USDA governing meat, poultry, or egg inspection. A label or seal, affixed to the container, indicating compliance with these regulations will be accepted as evidence of compliance. The product must bear a label complying with the Federal Food, Drug and Cosmetic Act which requires that all ingredients be listed according to the order of their predominance.

B. All frozen food products procured which contain fish or fish products will be processed or prepared in plants under the supervision of the USDC (U.S. Department of Commerce). The products listed in USDC publication titled, "Approved List of Sanitarily Inspected Fish Establishments" are processed in plant under Federal Inspection of the National Marine Fisheries Service, National Oceanic and Atmospheric Administration, USDC. The inspected products packed under various labels bearing the specifications, packed under various labels bearing the brand names are produced in accordance with current US Grade Standards or official product specifications, packed under optimum hygienic conditions, and must meet Federal, State and city sanitation and health regulations. Such brand label or USDC seal, affixed to a container, indicating compliance with USDC regulations will be accepted as evidence of compliance. In lieu thereof, the shipment may be lot inspected by the USDC and containers stamped to indicate acceptance or a Certification of Inspection issued to accompany the shipment. The product must bear a label complying with the Federal Food, Drug and Cosmetic Act which requires that all ingredients be listed according to the order of their predominance.

C. Producers of frozen bakery product which are shipped in interstate commerce are required to comply with the Federal Food, Drug and Cosmetic Act. Therefore, it must be verified that the product, in fact was shipped interstate or that the producer ships products to other purchasers interstate. In additions, the product must bear a label complying with the Act which requires that all ingredients be listed according to the order of their predominance.

15. CONTRACTOR REPORTING REQUIREMENTS

The supplier is required to submit a detailed usage report every three (3) months commencing from October 1, 2007 to the Procurement Division, Food Acquisitions Unit. This report is to include total quantities per item number, the total dollar amount ordered of each item and a grand total for the three (3) months for all orders issued by the using agencies. Invoice copies or list of purchase orders will not fulfill this requirement.

16. FREIGHT ON BOARD (F.O.B.) DESTINATION

All prices are F.O.B. destination; freight prepaid by the contractor, to the ordering organization's receiving point. Responsibility and liability for loss or damage for all orders will remain with the contractor until final inspection and acceptance, when all responsibility will pass to the ordering organization, except the responsibility for latent defects, fraud, and the warranty obligations.

15. EMERGENCY/EXPEDITED ORDERS

If there is an emergency order, the contractor has the right to accept shorter delivery times, which will be subject to LESS-THAN-TRUCKLOAD (LTL) freight rates.

Contractor shall notify the ordering agency upon receipt of the order that such higher freight rates are forthcoming. Such notification shall be by telephone and confirmed in writing within 24 hours of receipt of any late order against this contract.

In addition to normal delivery schedules in all other California counties, the contractor is requested to make deliveries, during off-peak hours, only in these areas: Los Angeles County, Orange County, San Bernardino-Metropolitan area, and the San Diego-Metroplitan area. Off peak hours are 10:00 am to 4:00 pm.

16. SHIPPED ORDERS

Unless otherwise specified, preservation, packaging and packing shall be to a degree of protection to preclude damage to containers and/or contents thereof under normal shipping conditions, handling, etc., shall conform to normal commercial practices and applicable carrier rules and regulations involving shipment from the contractor to the receiving activity for storage. Packaging shall be in compliance with National Motor freight Classification and Uniform Freight Classification (please reference www.nmfta.org for information) (issue in effect at time of shipment).

Foil, Mylar and any material that may present a security or safety risk are not acceptable packaging materials.

Each shipping case or shipping unit shall clearly indicate the manufacturer or contractor, a complete description including size and quantity, manufacturer's product code number (if applicable) and net weight.

All shipments must comply with General Provisions; Paragraph 12 entitled "Packing and Shipment". The General Provisions are available at: http://www.documents.dgs.ca.gov/pd/modellang/GPIT0407.pdf.

17. PALLETIZATION

All pallets employed in the delivery of goods shall be of sturdy construction and adequate condition to assure delivery of the goods without damage to the goods or safety hazards.

Exchange pallets may be available; however, the State assumes no responsibility for the availability to exchange pallets. Delivery drivers shall not remove more pallets from the institutions than delivering at time of delivery.

18. QUALITY ASSURANCE

All products ordered shall be delivered under acceptable standard sanitary conditions and must be in the correct quantity and free of damage.

The contractor shall provide recall notification, regardless of level, in writing to the State and each institution through the most expedient method possible. The notices, at a minimum, shall include a complete product description and/or identification, contract number, delivery order number and disposition instructions. The contractor shall issue replacement of product or credit for any product removed or recalled. Each facility shall have the option of accepting either replacement product or credit in exchange for recalled/removed products.

16. INVOICING REQUIREMENTS

Ordering Agencies may require separate invoicing, as specified by each ordering organization. Invoices will contain the following information:

- Contractor's name, address and telephone number
- State's contract number
- Agency purchase order number
- Item and commodity code number
- Quantity purchased
- Contract price and extension
- State sales and/or use tax
- Prompt payment discounts/cash discounts, if applicable
- Totals for each order

The contractor shall render invoices as instructed on individual orders. Invoices shall include the order number, the contract number, the item number, the description, the unit price, the extension, and the terms for payment.

19. SPECIFICATIONS

The offered products must be in accordance with the attached bid specification 8940-07BS-006R3 dated July 13, 2007.

All items furnished shall be latest pack on date of shipment and shall be first quality when grade is not specified.

20. PRESERVATION, PACKAGING, AND PACKING

Unless otherwise specified, preservation, packaging and packing shall be to a degree of protection to preclude damage to containers and/or contents thereof under normal shipping conditions, handling, etc., shall conform to normal commercial practices and applicable carrier rules and regulations involving shipment from the Contractor to the receiving activity for storage. Shipping containers shall be in compliance with National Motor freight Classification and Uniform Freight Classification (issue in effect at time of shipment).

Foil, Mylar and any material that may present a security or safety risk are not acceptable packaging materials.

21. PAYMENT

Payment terms for this contract are as follows:

Contractor	Terms
Poppy Street Food Products	½ %, 15 days

Payment will be made in accordance with the provisions of the California Prompt Payment Act, Government Code Section 927 etc. seq. Unless expressly exempted by statute, the Act requires State departments to pay properly submitted, undisputed invoices not more than thirty (30) days after the date of acceptance of goods, performance of services, or receipt of an undisputed invoice, whichever is later.

22. PRICES

Prices will be firm fixed for the duration of the contract.

23. 30-DAY TERMINATION

The State may terminate this contract for convenience upon thirty (30) days written notice. Upon termination or other expiration of this contract, each party will assist the other party in an orderly termination of the contract, as to facilitate the orderly, non-disrupted business continuation of each party.

24. QUANTITY

Quantities shown for each line item are estimated and are the anticipated purchasing pattern. Actual purchases may vary from this pattern. The State will not be obligated to purchase contractors' excess inventory of any line item if actual purchases vary from the anticipated purchasing pattern. The State may purchase these items from other than the Contractor in the event of an emergency.

25. CONTRACT DOLLAR VALUE

If the contract dollar value plus 40% is expended before the expiration date, the contractor shall notify the contract administrator. Such notification shall be in writing, submitted as soon as the contractor becomes aware of the overage, and include a statement of intention to either continue or terminate the contract. The contractor may continue to accept orders until the State returns a written decision of the disposition of the contract. The contract may be terminated by either party or, by mutual agreement, be allowed to continue until the expiration date or such other date mutually agreed upon. The Contractor shall refuse to accept any orders after a date set for termination, and the state may declaim liability for any purchases made after such date.

The total dollar value of this contract is subject to a variance. If the expiration date occurs before the contract dollar value less than 20% is expended, the contract will be extended, with the Contractor's agreement, until the minimum dollar value is reached.

The State shall be excused from purchasing the minimum contract quantities to the extent that such reduced requirements are caused by closure of State facilities, cancellation, or reduction of State programs or lack of appropriations.

26. MODIFICATION OF CONTRACT

Delivery sites may be added or deleted as deemed necessary by DGS' Procurement Division.

This contract may be modified in whole or in part upon mutual agreement of both parties. Such modifications shall be in writing, signed and dated by an authorized representative of each party.

27. EXTRAORDINARY EXTENSION OPTION

In the event of an extraordinary circumstance, the State may extend the contract for up to an additional year beyond the stated term and any noted extensions. Extensions during this period may occur in increments until the establishment of a new contract (not to exceed one (1) year). Exercise of this option may occur in the event that a replacement contract cannot be established due to the protest of an Intent to Award, or loss of key procurement staff, or extraordinary circumstance that would otherwise cause an unanticipated disruption in the contracting process.

If necessary, prices may be increased during an extraordinary extension option period, to the extent that the price determined to be "fair and reasonable". Any requests for price increase(s) shall include substantiated information to support the proposed increase (e.g., manufacturers' price list, significant changed in published market indicators for the industry, certified raw material cost data, and any other substantiating information as requested by the State). In no event will price increases be accepted with retroactive effective dates.

In the event of a price increase, any purchase orders accepted by the Contractor before the issuance date of the increase must remain unchanged for up to thirty (30) days after the issuance of the increase. If a purchase order is submitted and accepted for a three (3) month order, the first thirty (30) days will be at the current contract price and the remaining days will be at the modified price of the contract.

28. PAYEE DATA RECORD

Each State accounting office must have a copy of the Payee Data Record (Std. 204) in order to process payments. Agencies should forward a copy of the Std. 204 to their accounting office(s). Without the Std. 204, payment may be unnecessarily delayed. Copies of the awardees Payee Data Records are on file. Should you need a copy, please contact the contract administrator for this contract.

The Federal Employee ID numbers are listed below:

Contractor Name	Federal Employee ID Number
Poppy Street Food Products	95-3272151

29. SMALL BUSINESS CERTIFICATION

The small business (SB) certifications and percentages for the contractors are listed below. Agencies can verify that the certifications are currenly valid at the following website: http://www.pd.dgs.ca.gov/smbus/default.htm.

Contractor Name	OSDS Certification #
Poppy Street Food Products	11270

30. AGENCY NOTE: DRUG-FREE WORKPLACE CERTIFICATION

The contractor certified under penalty of perjury under the laws of the State of California that the Contractor(s) will comply with the requirements of the Drug-Free Workplace Act of 1990 (Government Code Section 8350 et seq.) and will provide a drug-free workplace by taking the actions required of Government Code Section 8355(a), (b), and (c).

Based on the above, when ordering against this contract, using agencies are not required to have the Contractor(s) submit a Drug-Free Workplace Certificate.

31. FORCED, CONVICT, AND INDENTURED LABOR

No foreign-made equipment, materials, or supplies furnished to the State pursuant to this contract may be produced in whole or in part by forced labor, convict labor, or indentured labor. The contractor agrees to comply with this provision of the contract.

34. ATTACHMENTS

- Contract Pricing
- State Specification 8940-07BS-006R3 dated July 13, 2007
- Nutritional Facts

Contract (Mandatory) 1-07-89-60
Cost Sheets

Item	Unit	Commodity #	Description	Price
(1)	CS	8940-920-1856-7	**Thin Crust Cheese**	**$ 31.99**
		Manufacturer:	Schwan's Food Service, Inc.	
		Brand Offered:	Tony's	
		Product Code:	63508	
		Quantity Per Case:	96	
(2)	CS	8940-920-1857-9	**Thin Crust Sausage**	**$ 31.99**
		Manufacturer:	Schwan's Food Service, Inc.	
		Brand Offered:	Tony's	
		Product Code:	63615	
		Quantity Per Case:	96	
(3)	CS	8940-920-1858-0	**Thin Crust Pepperoni**	**$ 31.99**
		Manufacturer:	Schwan's Food Service, Inc.	
		Brand Offered:	Tony's	
		Product Code:	63616	
		Quantity Per Case:	96	
(4)	CS	8940-920-1882-8	**Thin Crust Vegetarian**	**$ 39.17**
		Manufacturer:	Schwan's Food Service, Inc.	
		Brand Offered:	Tony's	
		Product Code:	78662	
		Quantity Per Case:	96	
(5)	CS	8940-920-1859-2	**French Bread, Cheese**	**$ 29.62**
		Manufacturer:	Schwan's Food Service, Inc./ Better Baked Foods	
		Brand Offered:	Red Baron	
		Product Code:	78511	
		Quantity Per Case:	60	

(6)	CS	8940-920-1860-9	**French Bread, Sausage**	**$ 30.56**
		Manufacturer:	Schwan's Food Service, Inc./ KT's Kitchens	
		Brand Offered:	Tony's	
		Product Code:	78980	
		Quantity Per Case:	60	
(7)	CS	8940-920-1861-0	**Thin Crust Cheese**	**$ 31.07**
		Manufacturer:	Schwan's Food Service, Inc./ KT's Kitchens	
		Brand Offered:	Tony's	
		Product Code:	78981	
		Quantity Per Case:	60	
(8)	CS	8940-920-1883-0	**Thin Crust Cheese**	**$ 33.65**
		Manufacturer:	Schwan's Food Service, Inc./ KT's Kitchens	
		Brand Offered:	Tony's	
		Product Code:	78663	
		Quantity Per Case:	60	

STATE OF CALIFORNIA

DGS

Bid Specification 8940-07BS-006R3

Pizza, Individual Serving, Frozen

1.0 SCOPE

This bid specification establishes requirements for frozen pizza packed in commercially acceptable containers for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

2.1 The product shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.

2.2 The product shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.

2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

3.0 CLASSES & TYPES

Classes and types shall include the following:

3.1 **Class I:** Traditional (Thin) Crust, 4" x 6".

- **3.1.1** Precooked product net weight shall be 4.8 - 5.5 ounces (the vegetarian pizza can be up to 6.0 ounces).
- **3.1.2** Each pizza shall provide the equivalence of 2.0 ounces meat/meat alternate and l/8 cup vegetable for the Child Nutrition Meal Pattern Requirements.
- **3.1.3** Crust shall be 1/4" thick or less prior to baking.
- **3.1.4** Pizza shall be 3.0" - 5.0" wide x 5.0" - 7.0" long.

3.2 **Class II:** French Bread, 3" x 8" or 4" x 6"

- **3.2.1** Precooked product net weight shall be a minimum of 4.95 ounces.
- **3.2.2** Each pizza shall provide the equivalence of 2.0 ounces meat/meat alternate and l/8 cup vegetable for the Child Nutrition Meal Pattern Requirements.
- **3.2.3** Pizza dimensions shall be:
  - **3.2.3.1** 2.5" - 4.0" wide x 7.0" - 9.0" long for the 3" x 8"
  - **3.2.3.2** 3.0" - 5.0" wide x 5.0" - 7.0" long for the 4" x 6"

3.3 **Types:**

- **3.3.1** Type I: Pepperoni.
- **3.3.2** Type II: Sausage.
- **3.3.3** Type III: Cheese.
- **3.3.4** Type IV: Vegetarian

4.0 REQUIREMENTS

4.1 The pizzas shall include the following ingredients with the recommended quantities below (ounces):

Ingredients for Type I, Type II, III and Type IV

Ingredients (ounces)	Type I	Type II	Type III	Type IV
Cheese (minimum)	1.0	1.0	2.0	2.0
Sauce (maximum)	1.25	1.0	1.15	1.25
Pepperoni (minimum)	0.5	N/A	N/A	N/A
Uncooked Grnd Pork (min)	N/A	0.5	N/A	N/A
Hydrated VPP (maximum)	0.0	0.5	0.0	N/A
Black Olives (minimum)	N/A	N/A	N/A	0.2
Onion (minimum)	N/A	N/A	N/A	0.2
Bell Peppers (minimum)	N/A	N/A	N/A	0.2
Mushrooms (minimum)	N/A	N/A	N/A	0.2
Diced Tomatoes (minimum)	N/A	N/A	N/A	0.2

NOTE: Increasing content of some ingredients may be necessary to meet Child Nutrition requirements as stated in Section 3.1.2 and Section 3.2.2 above.

4.1.1 The cheese ingredient (chopped or shredded) can be a combination of natural cheese and cheese substitute but the natural cheese portion shall be a minimum 50% of the total cheese content. When heated, the cheese ingredient shall melt uniformly, does not appear greasy, and does not have a pebbled appearance.

4.1.2 The vegetarian pizza (Type IV) must contain at a minimum, cheese, sauce, and three of the five following topping ingredients (black olives, onion, bell peppers, mushrooms, and diced tomatoes). More than one type of bell peppers (red, green, yellow, etc.) will count as a single topping ingredient.

4.2 The pizza crust shall be made with whole wheat and/or enriched flour only.

4.3 The pizza sauce shall be tomato based product with reddish color, mildly spiced, and have a typical pizza sauce flavor and aroma. The sauce shall cover the dough evenly and completely. No artificial food coloring or preservatives are permitted.

4.4 The cheese ingredient shall be an integral part of each pizza and shall not fall off during shipping and normal handling.

4.5 The pizza shall have no offensive flavors or aromas.

4.6 When cooked the pizza crust shall be light but firm and brown evenly.

4.7 The pizza shall be manufactured in a USDA inspected plant.

4.8 When stored below 25°F, product shall have a minimum shelf life of 6 months from date of delivery.

5.0 PACKAGING & DELIVERY

5.1 Packaging

5.1.1 The product shall be bulk packed.

5.1.2 The layers shall be separated by food grade polyliners.

5.1.3 The shipping cartons shall be thoroughly sealed by moisture proof glue or tape. Staples or wire binding shall not be acceptable.

5.1.4 Each shipping carton shall be labeled with the following: type of product, product code number, case pack, net weight, list of all ingredients, date of production, heating instructions.

5.1.5 The shipping cartons and its contents shall not exceed 30 pounds.

5.2 **Delivery**

5.2.1 Products shall be delivered in mechanically or cryogenically refrigerated truck.

5.2.2 Product temperature shall be minimum 0°F when shipped from contractor's plant and at time of delivery.

The SCHWAN FOOD COMPANY™
SCHWAN'S FOOD SERVICE, INC.

Tony's® Thin Crust 4x6 Pizza Cheese 50/50 Mozz./Sub Mozz.- Pan Mates®

Product Code: 63508

Tony's® 4x6 Cheese Pizza with 50/50 Mozzarella cheese and the Pan Mates® System. This pizza has the traditional quality of Tony's ® pizza. With it's quality crust and popular brand of sauce it is sure to please any crowd. With it's fresh dough flavor and tender bite this traditional style crust a proven favorite of kids. Pre-scored 8-block sheets for easy handling, pan utilization and the Pan Mate® System for easy and quick clean up. CN approved with 2 oz. of meat/meat alt., 2 bread servings and 1/8 cup of vegetables.

Nutrition Analysis		
Serving Size	4.85 oz(s)	
Case Pack	96	
	Amount Per Serving	
Calories	330	
Calories from fat	120	
Total Fat	13 g	
Saturated Fat	3 g	
Trans Fat	0 g	
Cholesterol	20 mg	
Sodium	860 mg	
Total Carbohydrate	35 g	
Total Dietary Fiber	2 g	
Sugars	6 g	
Protein	14 g	
Vitamins & Minerals		
	Amount/Serving	RDA%
Vitamin A	651 IU	–
Vitamin C	0 mg	–
Calcium	353 mg	–
Iron	2.4 mg	–
Last Nutritional Change: 6/27/2006		

Shipping Info	
UPC	0-72180-63508-2
SCC-14	000-72180-63508-2
Net Weight	29.1 lbs.
Gross Weight	30.71 lbs.
Cube	1.512
Dimensions (LxWxH)	12.625 X 12 X 17.25
Cases/Pallet	56

This 4.85 oz(s) provides 2.00 oz. equivalent meat/meat alternate, 2 servings of bread alternate, 1/8 cup vegetable for the Child Nutrition Meal Pattern Requirements.

Child Nutrition Identification - 066702

Preparation Instructions

Convection: 375°, 13 to 18 minutes. Conventional: 425°, 18 to 22 minutes. Place 16 frozen pizzas in 18"x 26"x 1/2" lightly greased bun pans. Note: Due to variances in oven regulators, heating times & temp may require adjustment.

Ingredients

Ingredients: Toppings: Low moisture part-skim mozzarella cheese (pasteurized milk, cultures, salt, enzymes), mozzarella cheese substitute (water, corn oil, nonfat dry milk, modified food starch, potassium chloride, sodium citrate, sodium aluminum phosphate, sodium tripolyphosphate, tricalcium phosphate, magnesium oxide, ferric orthophosphate, vitamin A palmitate, niacinamide, zinc oxide, cyanocobalamin, pyridoxine hydrochloride [vitamin B6]); Crust: Enriched flour (wheat flour, malted barley flour, niacin, iron thiamine mononitrate, riboflavin, folic acid), water, yeast, contains 2 percent or less of soybean oil, sugar, cornmeal, salt, SATEM, sodium acid pyrophosphate, corn starch, sodium bicarbonate, dough conditioner (wheat starch, L-cysteine hydrochloride, ammonium sulfate), heat treated soy flour with soy lecithin; Sauce: Tomatoes (water, tomato paste [not less than 28% soluble solids]), modified food starch, contains 2 percent or less of sugar, dextrose, salt, spices, onion, dehydrated Romano cheese (sheep's and cow's milk, cheese cultures, salt, enzymes), garlic powder, paprika, citric acid, beet powder. Contains milk, wheat and soy.

Hard Bid Specifications

PIZZA, 4X6 THIN CRUST - 50% MOZZARELLA CHEESE 50% SUBSTITUTE MOZZARELLA CHEESE: 4x6 thin crust cheese pizza (50% mozzarella cheese/50% substitute mozzarella cheese), must contribute a minimum of 2 oz meat/meat alternate, 2 servings breads/grains, 1/8 cup vegetable. Portion to provide a minimum of 300 calories with no more than 13 fat grams. Must contains a

POPPY ST FOOD PRODUCTS

Tie	8
High	7
Shelf Life	180 days

minimum of 2 grams of fiber and less than 870 milligrams sodium. Packed 96/4.85 oz/case. CN label required. Acceptable Brand: Tony's® #63508 or approved equal.

Schwan's Food Service, Inc.
115 West College Drive
Marshall, MN 56258
1-877-302-7426
Info@SchwansFoodService.com
www.SchwansFoodService.com

POPPY ST FOOD PRODUCTS

KEEP FROZEN
COOK BEFORE SERVING

CN

066702

Each 4.85 oz. Cheese/Cheese Substitute Pizza provides 2.00 oz. equivalent meat alternate, 2 servings of bread alternate, and 1/8 cup vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-06).

CN CN

CN

INSPECTED BY THE
U.S. DEPT. OF AGRICULTURE
IN ACCORDANCE WITH
FNS REQUIREMENTS

TONY'S® CHEESE/CHEESE SUBSTITUTE PIZZA

INGREDIENTS: Toppings: Low moisture part-skim mozzarella cheese (pasteurized milk, cultures, salt, enzymes), mozzarella cheese substitute (water, corn oil, nonfat dry milk, modified food starch, potassium chloride, sodium citrate, sodium aluminum phosphate, sodium tripolyphosphate, tricalcium phosphate, magnesium oxide, ferric orthophosphate, vitamin A palmitate, niacinamide, zinc oxide, cyanocobalamin, pyridoxine hydrochloride [vitamin B6]); Crust: Enriched flour (wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), water, yeast, contains 2 percent or less of soybean oil, sugar, cornmeal, salt, DATEM, sodium acid pyrophosphate, corn starch, sodium bicarbonate, dough conditioner (wheat starch, L-cysteine hydrochloride, ammonium sulfate), heat treated soy flour with soy lecithin; Sauce: Tomatoes (water, tomato paste [not less than 28% soluble solids]), modified food starch, contains 2 percent or less of sugar, dextrose, salt, spices, onion, dehydrated Romano cheese (sheep's and cow's milk, cheese cultures, salt, enzymes), garlic powder, paprika, citric acid, beet powder.
Contains milk, wheat and soy.

COOKING GUIDELINES: Cook before eating.
Place 16 frozen pizzas in 18" x 26" x 1/2" bun pans.

Oven Type	Preheated Oven Temperature	Cooking Time
Convection	375°F	13 to 18 minutes
Conventional	425°F	18 to 22 minutes
NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.		

CONTAINS 96 - 4 x 6 INCH 4.85 OUNCE PIZZAS
NET WEIGHT 465.6 OZ. (29 LBS. 1.6 OZ.)
(13 KILOS 199 GRAMS)
FOR INSTITUTIONAL USE
DISTRIBUTED BY: SCHWAN'S FOOD SERVICE, INC.
GENERAL OFFICE, MARSHALL, MINNESOTA 56258

ITEM NO. 63508
CONN. LIC. NO. 4196
a product of The Schwan Food Company®
"Please include the product UPC number with your correspondence. Thank you."

UPC CODE: 000-72180-63508-2

63508 9/14/2007 20012

POPPY ST FOOD PRODUCTS

The SCHWAN FOOD COMPANY™
SCHWAN'S FOOD SERVICE, INC.

Tony's® Thin Crust 4x6 Pizza Sausage 50/50 Mozz./Sub Mozz. - Pan Mates®

Product Code: 63615

Tony's® 4x6 Thin Crust Sausage with 50/50 Mozz cheese and the Pan Mates® system. This 5.19 oz pizza has Tony's® quality crust, cheese and popular sauce is a must have for kids. All the ingredients are baked for the first time in your oven for the fresh pizza taste we all love. Best of all is the easy preparation, with the pre-scored 8 block sheets and the Pan Mates® System it is quick preparation and best of all quick clean up. CN approved with 2 oz. of meat/meat alt., 2 bread servings and 1/8 cup of vegetables. It is a must have pizza.

Nutrition Analysis		
Serving Size	5.19 oz(s)	
Case Pack	96	
	Amount Per Serving	
Calories	330	
Calories from fat	120	
Total Fat	13 g	
Saturated Fat	3.5 g	
Trans Fat	0 g	
Cholesterol	25 mg	
Sodium	980 mg	
Total Carbohydrate	35 g	
Total Dietary Fiber	3 g	
Sugars	4 g	
Protein	15 g	
Vitamins & Minerals		
	Amount/Serving	RDA%
Vitamin A	489 IU	8%
Vitamin C	0 mg	--
Calcium	229 mg	25%
Iron	3 mg	15%
Last Nutritional Change: 6/29/2006		

Shipping Info	
UPC	0-72180-63615-7
SCC-14	000-72180-63615-7
Net Weight	31.14 lbs.
Gross Weight	32.75 lbs.
Cube	1.512
Dimensions (LxWxH)	12.625 X 12 X 17.25
Cases/Pallet	56

This 5.19 oz(s) provides 2.00 oz. equivalent meat/meat alternate, 2 servings of bread alternate, 1/8 cup vegetable for the Child Nutrition Meal Pattern Requirements.

Child Nutrition Identification - 066695

Preparation Instructions

Convection: 375°, 14 to 16 min. Conventional: 425°, 15 to 17 min. Place 16 frozen pizzas in 18"x26"x1/2" bun pans. Note: Due to variances in oven regulators, cooking time and temperature may require adjustments.

Ingredients

Ingredients: Crust: Enriched flour (wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin folic acid), water, yeast, contains 2 percent or less of soybean oil, sugar, cornmeal, salt, DATEM, sodium acid pyrophosphate, corn starch, sodium bicarbonate, dough conditioner (wheat starch, L-cysteine hydrochloride, ammonium sulfate), heat treated soy flour; Cooked Pizza Topping: Sausage (ground pork [no more than 24% fat], water, salt, sugar, spice, flavoring), water, textured vegetable protein product (soy flour, caramel color, zinc oxide, ferrous sulfate, niacinamide, calcium pantothenate, pyridoxine hydrochloride, riboflavin, thiamine mononitrate, vitamin A palmitate, vitamin B12); Toppings: Low moisture part-skim mozzarella cheese (pasteurized milk, cultures, salt, enzymes), mozzarella cheese substitute (water, corn oil, nonfat dry milk, modified food starch, potassium chloride, sodium citrate, sodium aluminum phosphate, sodium tripolyphosphate, tricalcium phosphate, magnesium oxide, ferric orthophosphate, vitamin A palmitate, niacinamide, zinc oxide, cyanocobalamin, pyridoxine hydrochloride [vitamin B6]); Sauce: Tomatoes (water, tomato paste [not less than 28% soluble solids]), modified food starch, contains 2 percent or less of sugar, dextrose, salt, spices, onion, dehydrated Romano cheese (sheep's and cow's milk, cheese cultures, salt, enzymes), garlic powder, paprika, citric acid, beet powder. (Contains 17% sausage). Contains wheat, milk and soy.

Hard Bid Specifications

POPPY ST FOOD PRODUCTS

Tie	8
High	7
Shelf Life	180 days

PIZZA, 4X6 THIN CRUST - 50% MOZZARELLA CHEESE 50% SUBSTITUTE MOZZARELLA CHEESE: 4x6 thin crust sausage pizza (50% mozzarella cheese/50% substitute mozzarella cheese) must contribute a minimum of 2 oz meat/meat alternate, 2 servings breads/grains, 1/8 cup vegetable. Portion to provide a minimum of 310 calories with no more than 13 fat grams. Must contain a minimum of 3 grams of fiber, and less than 990 milligrams sodium. Packed 96/5.19 oz/case. CN Label required. Acceptable Brand: Tony's® #63615 or approved equal.

Schwan's Food Service, Inc.
115 West College Drive
Marshall, MN 56258
1-877-302-7426
Info@SchwansFoodService.com
www.SchwansFoodService.com

POPPY ST FOOD PRODUCTS

KEEP FROZEN
COOK BEFORE SERVING

CN

066695

Each 5.19 oz. Pizza with Sausage and Textured Vegetable Protein Product provides 2.00 oz. equivalent meat/meat alternate, 2 servings of bread alternate, and 1/8 cup vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA (05-06).

CN CN CN

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 1999

TONY'S®
PIZZA WITH SAUSAGE AND TEXTURED VEGETABLE PROTEIN PRODUCT

INGREDIENTS: Crust: Enriched flour (wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin folic acid), , water, yeast, contains 2 percent or less of soybean oil, sugar, cornmeal, salt, DATEM, sodium acid pyrophosphate, corn starch, sodium bicarbonate, dough conditioner (wheat starch, L-cysteine hydrochloride, ammonium sulfate), heat treated soy flour; Cooked Pizza Topping: Sausage (ground pork [no more than 24% fat], water, salt, sugar, spice, flavoring), water, textured vegetable protein product (soy flour, caramel color, zinc oxide, ferrous sulfate, niacinamide, calcium pantothenate, pyridoxine hydrochloride, riboflavin, thiamine mononitrate, vitamin A palmitate, vitamin B12); Toppings: Low moisture part-skim mozzarella cheese (pasteurized milk, cultures, salt, enzymes), mozzarella cheese substitute (water, corn oil, nonfat dry milk, modified food starch, potassium chloride, sodium citrate, sodium aluminum phosphate, sodium tripolyphosphate, tricalcium phosphate, magnesium oxide, ferric orthophosphate, vitamin A palmitate, niacinamide, zinc oxide, cyanocobalamin, pyridoxine hydrochloride [vitamin B6]); Sauce: Tomatoes (water, tomato paste [not less than 28% soluble solids]), modified food starch, contains 2 percent or less of sugar, dextrose, salt, spices, onion, dehydrated Romano cheese (sheep's and cow's milk, cheese cultures, salt, enzymes), garlic powder, paprika, citric acid, beet powder. (Contains 17% sausage)
Contains wheat, milk and soy.

COOKING GUIDELINES: Cook before eating.
Place 16 frozen pizzas in 18" x 26" x 1/2" bun pans.

Oven Type	Preheated Oven Temperature	Cooking Time
Convection	375°F	13 to 18 minutes
Conventional	425°F	18 to 22 minutes
NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.		

CONTAINS 96 - 4 x 6 INCH 5.19 OUNCE PIZZAS
NET WT. 498.24 OZ. (31 LBS. 2.24 OZ.)
(14 KILOS 124 GRAMS)
FOR INSTITUTIONAL USE
DISTRIBUTED BY:
SCHWAN'S FOOD SERVICE, INC.
GENERAL OFFICE, MARSHALL, MINNESOTA 56258

ITEM NO. 63615
CONN. LIC. NO. 4196
a product of The Schwan Food Company®
"Please include the product UPC number with your correspondence. Thank you."
UPC CODE: 000-72180-63615-7

L63615KS

item # 20014

POPPY ST FOOD PRODUCTS

The SCHWAN FOOD COMPANY™
SCHWAN'S FOOD SERVICE, INC.

Tony's® Thin Crust 4x6 Pizza Reduced Fat Pepp 50/50 Mozz./Sub Mozz. - Pan Mates®

Product Code: 63616

Tony's® 4x6 Thin Crust Pepperoni with 50/50 Mozz. cheese and the Pan Mates® system. Tony's® quality crust, cheese, and popular sauce have been our long-standing trademarks. With the thin crusts fresh-dough flavor and tender bite it is a can't resist for all ages. All of our toppings are baked the first time in your oven for top of the line fresh taste. Best of all is the easy preparation. With its pre-scored 8 block sheets and the Pan Mates® System it is quick preparation and fast, easy clean-up. CN approved with 2 oz. of meat/meat alt, 2 bread servings and 1/8 cup of vegetables.

Nutrition Analysis		
Serving Size	4.87 oz(s)	
Case Pack	96	
	Amount Per Serving	
Calories	340	
Calories from fat	130	
Total Fat	15 g	
Saturated Fat	4 g	
Trans Fat	0 g	
Cholesterol	25 mg	
Sodium	990 mg	
Total Carbohydrate	34 g	
Total Dietary Fiber	2 g	
Sugars	6 g	
Protein	15 g	
Vitamins & Minerals		
	Amount/Serving	RDA%
Vitamin A	563 IU	10%
Vitamin C	0 mg	–
Calcium	284 mg	30%
Iron	3.1 mg	15%
Last Nutritional Change: *6/6/2006*		

Shipping Info	
UPC	0-72180-63616-4
SCC-14	000-72180-63616-4
Net Weight	29.22 lbs.
Gross Weight	30.83 lbs.
Cube	1.512
Dimensions (LxWxH)	12.625 X 12 X 17.25

This 4.87 oz(s) provides 2.00 oz. equivalent meat/meat alternate, 2 servings of bread alternate, 1/8 cup vegetable for the Child Nutrition Meal Pattern Requirements.

Child Nutrition Identification - 066693

Preparation Instructions

Convection: 375 'F, 13 to 15 minutes Conventional: 425 'F, 18 to 22 minutes Place 16 frozen pizzas in 18"x26"x1/2" bun pans. Note: Due to variances in oven regulators, cooking time and temperature may require adjustments.

Ingredients

Ingredients: Crust: Enriched flour (wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), water, yeast, contains 2 percent or less of soybean oil, sugar, commeal, salt, DATEM, sodium acid pyrophosphate, corn starch, sodium bicarbonate, dough conditioner (wheat starch, L-cysteine hydrochloride, ammonium sulfate), heat treated soy flour; Toppings: Low moisture part-skim mozzarella cheese (pasteurized milk, cultures, salt, enzymes); mozzarella cheese substitute (water, corn oil, nonfat dry milk, modified food starch, potassium chloride, sodium citrate, sodium aluminum phosphate, sodium tripolyphosphate, tricalcium phosphate, magnesium oxide, ferric orthophosphate, vitamin A palmitate, niacinamide, zinc oxide, cyanocobalamin, pyridoxine hydrochloride [vitamin B6]); Sauce: Tomatoes (water, tomato paste [not less than 28% soluble solids]), modified food starch, contains 2 percent or less of sugar, dextrose, salt, spices, onion, dehydrated Romano cheese (sheep's and cow's milk, cheese cultures, salt, enzymes), garlic powder, paprika, citric acid, beet powder; Fat Reduced Pepperoni: Pork, mechanically separated pork, beef, water, (extured vegetable protein product* (soy protein concentrate, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, vitamin A palmitate, calcium pantothenate, thiamine mononitrate [B1], pyridoxine hydrochloride [B6], riboflavin [B2], and cyanocobalamin [B12]), salt, less than 2% of spices, dextrose, lactic acid starter culture, oleoresin of paprika, flavoring, sodium nitrite, BHA, BHT, with citric acid added to help protect

POPPY ST FOOD PRODUCTS

Cases/Pallet	56
Tie	8
High	7
Shelf Life	180 days

flavor. *Ingredient not in regular pepperoni. Contains 10% fat reduced pepperoni) Contains wheat, milk and soy.

Hard Bid Specifications

PIZZA, 4X6 THIN CRUST - 50% MOZZARELLA CHEESE 50% SUBSTITUTE MOZZARELLA CHEESE: 4x6 thin crust reduced fat pepperoni pizza (50% mozzarella cheese/50% substitute mozzarella cheese) must contribute a minimum of 2 oz meat/meat alternate, 2 servings breads/grains, 1/8 cup vegetable. Portion to provide a minimum of 320 calories with no more than 15 fat grams. Must contain a minimum of 2 grams of fiber. and less than 1000 milligrams sodium. Packed 96/ 4.87 oz/case. CN Label required. Acceptable Brand: Tony's® #63616 or approve equal.

Schwan's Food Service, Inc.
115 West College Drive
Marshall, MN 56258
1-877-302-7426
Info@SchwansFoodService.com
www.SchwansFoodService.com

POPPY ST FOOD PRODUCTS

KEEP FROZEN
COOK BEFORE SERVING

CN

066693

Each 4.87 oz. Pizza with Fat Reduced Pepperoni provides 2.00 oz. equivalent meat/meat alternate, 2 servings of bread alternate, and 1/8 cup vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-06)

CN CN

CN

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 1999

TONY'S®
PIZZA WITH FAT REDUCED PEPPERONI

INGREDIENTS: Crust: Enriched flour (wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), water, yeast, contains 2 percent or less of soybean oil, sugar, cornmeal, salt, DATEM, sodium acid pyrophosphate, corn starch, sodium bicarbonate, dough conditioner (wheat starch, L-cysteine hydrochloride, ammonium sulfate), heat treated soy flour; Toppings: Low moisture part-skim mozzarella cheese (pasteurized milk, cultures, salt, enzymes), mozzarella cheese substitute (water, corn oil, nonfat dry milk, modified food starch, potassium chloride, sodium citrtate, sodium aluminum phosphate, sodium tripolyphosphate, tricalcium phosphate, magnesium oxide, ferric orthophosphate, vitamin A palmitate, niacinamide, zinc oxide, cyanocobalamin, pyridoxine hydrochloride [vitamin B6]); Sauce: Tomatoes (water, tomato paste [not less than 28% soluble solids]), modified food starch, contains 2 percent or less of sugar, dextrose, salt, spices, onion, dehydrated Romano cheese (sheep's and cow's milk, cheese cultures, salt, enzymes), garlic powder, paprika, citric acid, beet powder; Fat Reduced Pepperoni: Pork, mechanically separated pork, beef, water, textured vegetable protein product* (soy protein concentrate, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, vitamin A palmitate, calcium pantothenate, thiamine mononitrate [B1], pyridoxine hydrochloride [B6], riboflavin [B2], and cyanocobalamin [B12]), salt, less than 2% of spices, dextrose, lactic acid starter culture, oleoresin of paprika, flavoring, sodium nitrite, BHA, BHT, with citric acid added to help protect flavor. *Ingredient not in regular pepperoni.
(Contains 10% fat reduced pepperoni)
Contains wheat, milk and soy.

COOKING GUIDELINES: Cook before eating.
Place 16 frozen pizzas in 18" x 26" x 1/2" bun pans.

Oven Type	Preheated Oven Temperature	Cooking Time
Convection	375°F	13 to 18 minutes
Conventional	425°F	18 to 22 minutes
NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or disgard any unused portion.		

CONTAINS 96 - 4 x 6 INCH 4.87 OUNCE PIZZAS
NET WEIGHT 467.52 OZ. (29 LBS. 3.52 OZ.)
(13 KILOS 253 GRAMS)
FOR INSTITUTIONAL USE
DISTRIBUTED BY: SCHWAN'S FOOD SERVICE, INC.
GENERAL OFFICE, MARSHALL, MINNESOTA 56258

ITEM NO. 63616
CONN. LIC. NO. 4196
a product of The Schwan Food Company®
"Please include the product UPC number with your correspondence. Thank you."
UPC CODE: 000-72180-63616-4

L63616KS

item # 20015

POPPY ST FOOD PRODUCTS

** NUTRITION FACTS PANEL IS FOR INFORMATIONAL PURPOSES ONLY—
WILL NOT APPEAR ON PRODUCT LABEL**

78662

Updated 9/14/2007

Nutrition Facts

Serving Size 1 Pizza (159g)
Servings Per Container 96

Amount Per Serving	
Calories 330	Calories from Fat 120
	% Daily Value*
Total Fat 14g	22%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 910mg	38%
Total Carbohydrate 33g	11%
Dietary Fiber 1g	4%
Sugars 8g	
Protein 19g	

Vitamin A 10% • Vitamin C 6%
Calcium 46% • Iron 15%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less Than	65g	80g
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300 mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

POPPY ST FOOD PRODUCTS

CN

070961

One 5.6 oz. Vegetable Pizza provides 2.00 oz. equivalent meat alternate, 2 servings of bread, and 1/8 cup vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food & Nutrition Service, USDA 10–07).

CN CN

CN

INSPECTED BY THE U.S. DEPT. OF AGRICULTURE IN ACCORDANCE WITH FNS REQUIREMENTS

78662

DISTRIBUTED BY: SCHWAN'S FOOD SERVICE, INC.
GENERAL OFFICES, MARSHALL, MN 56258

"Please include the product UPC number with your correspondence. Thank You."
A product of THE SCHWAN FOOD COMPANY®

Vegetable Pizza

INGREDIENTS: TOPPINGS: MOZZARELLA CHEESE/MOZZARELLA CHEESE SUBSTITUTE (LOW MOISTURE PART SKIM MOZZARELLA CHEESE [PASTEURIZED MILK, CULTURES, SALT, ENZYMES], MOZZARELLA CHEESE SUBSTITUTE [WATER, CORN OIL, NONFAT DRY MILK, MODIFIED FOOD STARCH, POTASSIUM CHLORIDE, SODIUM CITRATE, SODIUM ALUMINUM PHOSPHATE, SODIUM TRIPOLYPHOSPHATE, TRI–CALCIUM PHOSPHATE, MAGNESIUM OXIDE, FERRIC ORTHOPHOSPHATE, VITAMIN A PALMITATE, NIACINAMIDE, ZINC OXIDE, CYANCOBALAMIN, PYRIDOXINE HYDROCHLORIDE (VITAMIN B6)]), ONION, GREEN PEPPERS, TOMATOES; CRUST: ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID, MALTED BARLEY FLOUR, ASCORBIC ACID), CONTAINS 2% OR LESS OF: YEAST, SALT, SOYBEAN OIL, SUGAR, DOUGH CONDITIONER (VEGETABLE GUM, L–CYSTEINE, ENZYMES), CALCIUM PROPIONATE (TO MAINTAIN FRESHNESS); SAUCE: WATER, TOMATO PASTE, MODIFIED FOOD STARCH, SUGAR, CORN OIL, DEXTROSE, SALT, SPICE, DEHYDRATED ONIONS, DEHYDRATED ROMANO CHEESE (SHEEP'S AND COW'S MILK, CHEESE CULTURES, SALT, ENZYMES), GARLIC POWDER, PAPRIKA, CITRIC ACID, BEET POWDER.

CONTAINS WHEAT, MILK.

COOKING GUIDELINES

Keep Frozen until ready to cook. Preheat convection oven to 350° F. Do not microwave. Place product on lined baking sheets. For your convenience, the layer separators in the case are ovenable. Cook in convection oven at 350° F for 9 to 13 minutes or until cheese is melted and the product is warm throughout. For best results, defrost product at least halfway before

FOR INSTITUTIONAL USE

KEEP FROZEN
COOK BEFORE SERVING

0 72180 78662 3

CONTAINS 96 – 5.6 OUNCE PIZZAS

NET WT. 33.6 LBS (15.24 kg)

140

The SCHWAN FOOD COMPANY™
SCHWAN'S FOOD SERVICE, INC.

RED BARON

Red Baron® French Bread 6" Bulk Pizza Cheese

Product Code: 78511

Whether our 6" French Bread is served as an entree or as a complement to other entrees, its a great menu alternative and is sure to be a hit. Features: Famous Red Baron Brand; Half-loaf shape and crispy crust create an authentic dining experience; Unsurpassed consistency and versatility- great results in almost any oven; 8 month frozen shelf stability; 7 days refrigerated; Grab and go convenience; 6" size satisfies a hungry appetite. Attributes: CN label: yes; Credits: 2 m/ma; 2 bread; 1/8 cup veg.; 50% Mozzarella, 50% substitute cheese; Convenient 60 count, bulk package.

Nutrition Analysis		
Serving Size	4.95 oz(s)	
Case Pack	60	
	Amount Per Serving	
Calories	320	
Calories from fat	120	
Total Fat	13 g	
Saturated Fat	3 g	
Trans Fat	0 g	
Cholesterol	20 mg	
Sodium	670 mg	
Total Carbohydrate	33 g	
Total Dietary Fiber	1 g	
Sugars	4 g	
Protein	14 g	
Vitamins & Minerals		
	Amount/Serving	RDA%
Vitamin A	–	10%
Vitamin C	0 mg	10%
Calcium	–	35%
Iron	–	15%
Last Nutritional Change: *9/14/2007*		

Shipping Info	
UPC	0-74081-78511-8
SCC-14	000-74081-78511-8
Net Weight	18.563 lbs.
Gross Weight	21.56 lbs.
Cube	1.4
Dimensions (LxWxH)	19.125 X 14.125 X 8.938
Cases/Pallet	70
Tie	7
High	10
Shelf Life	180 days

This 4.95 oz(s) provides 2.00 oz. equivalent meat/meat alternate, 2 servings of bread alternate, 1/8 cup vegetable for the Child Nutrition Meal Pattern Requirements.

Child Nutrition Identification - 068915

Preparation Instructions

CONVECTION OVEN: Preheat oven to 375 degrees fahrenheit. Cook for 12-15minutes. CONVENTIONAL OVEN: Preheat oven to 400 degrees fahrenheit. Cook for 14-16 minutes. Ovens will vary so please adjust time and temperature accordingly. Internal product must reach 150 degrees fahrenheit. For best results, cook product from a frozen state using a convection oven.

Ingredients

Ingredients: Toppings: Low moisture part skim mozzarella cheese [(pasteurized milk, cultures, salt, enzymes), mozzarella cheese substitute (water, corn oil, nonfat dry milk, modified food starch, potassium chloride, sodium citrate, sodium aluminum phosphate, sodium tripolyphosphate, tri-calcium phosphate, magnesium oxide, ferric orthophosphate, vitamin A palmitate, niacinamide, zinc oxide, cyancobalamin, pyridoxine, hydrochloride (vitaminB6). Sauce: Water, tomato paste, seasoning blend (sugar, salt, spices, maltodextrin, hydrolyzed soy and corn protein, paprika, garlic powder, beet powder) and modified food starch. Bread: Enriched unbleached wheat flour, (flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), water partially hydrogenated vegetable shortening (soybean and cottonseed oils), and less than 2 percent of the following: salt, sugar, yeast, dough conditioner (corn starch, salt, vegetable mono & diglycerides, ascorbic acid, L-cysteine, enzyme), dough conditioner (flour acetic acid, lactic acids), Contains: milk, wheat and soy.

Hard Bid Specifications

PIZZA, FRENCH BREAD - 50% MOZZARELLA CHEESE/50% SUBSTITUTE MOZZARELLA CHEESE: 6" French bread cheese pizza (50% mozzarella cheese/50% substitute mozzarella cheese) must contribute a minimum of 2 oz meat/meat alternate, 2 servings breads/grains and 1/8 cup vegetable. Portion to provide a minimum of 320 calories with no more than 13 fat grams. Must contain a minimum of 1 gram of fiber and less than 680 milligrams sodium. Packed 60/4.95 oz/case. CN Label required. Acceptable Brand: Red Baron® #78511 or approved equal.

Schwan's Food Service, Inc.
115 West College Drive
Marshall, MN 56258
1-877-302-7426

POPPY ST FOOD PRODUCTS

CN

045386

Red Baron's 4.95 oz. French Bread Pizza with Cheese/Cheese Substitute provides 2.0 oz. equivalent meat alternate, 2 servings of bread and 1/8 cup serving of vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food & Nutrition Service, USDA 6-98).

CN CN

CN

RED BARON

78511

A product of SCHWAN FOOD COMPANY

Distributed By: Schwan's Food Service, Inc.
General Office, Marshall, MN 56258 U.S.A.

Customer Service Call 1 (888) 465-8424
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School Food Service Pack

French Bread Pizza with Cheese/Cheese Substitute

B O A T

#0004-9

INGREDIENTS: TOPPINGS: Cheeses: Low moisture part skim mozzarella cheese (pasteurized part skim milk, cheese cultures, salt, enzymes). Mozzarella Cheese Substitute: (water, partially hydrogenated soybean oil, calcium caseinate, sodium caseinate, salt, tricalcium phosphate, adipic acid, autolyzed yeast, dipotassium phosphate, magnesium carbonate, zinc sulfate, vitamin A palmitate, beta carotene (vitamin A coloring), riboflavin, niacinamide, folic acid, pyridoxine hydrochloride, thiamin mononitrate, vitamin B12). Sauce: Tomatoes (water, tomato paste [not less than 28% soluble solids]), modified food starch, contains 2 percent or less of sugar, salt, spices, maltodextrin, hydrolyzed soy and corn protein, paprika, garlic powder, beet powder. ENRICHED FRENCH BREAD: Enriched unbleached wheat flour [malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid], water, partially hydrogenated vegetable shortening (soybean and cottonseed oils), salt, *Contains 2 percent or less of dough conditioners* (flour, starch, salt, vegetable mono and diglycerides, ascorbic acid, L-cysteine, fungal enzyme, acetic acid, lactic acid), sugar, yeast.
Contains: Milk, wheat, and soy.

COOKING INSTRUCTIONS / INSTRUCCIONES:

PREHEAT THE CONVECTION OVEN TO 375°F (OR A CONVENTIONAL OVEN TO 400°F). PRODUCT MUST BE COOKED FROM A FROZEN STATE FOR BEST RESULTS. PLACE FROZEN PIZZAS ON AN 18" x 26" x 1" SUN PAN. PRECALIENTE EL HORNO DE CONVENCIÓN HASTA ALCANZAR LOS 375°F (O UN HORNO COMÚN HASTA ALCANZAR LOS 400°F). EL PRODUCTO DEBE CONCINARSE SIN DESCONGELAR PARA OBTENER LOS MEJORES RESULTADOS. PONGA LAS PIZZAS CONGELADAS EN UNA FUENTE DE 18" x 26" x 1".

OVEN TYPE / TIPO DE HORNO	TEMPERATURE / TEMPERATURA	COOKING TIME / TIEMPO DE COCCIÓN
CONVECTION / CONVECCIÓN	375°F	12-15 MINUTES / 12 A 15 MINUTOS
CONVENTIONAL / COMÚN	400°F	14-16 MINUTES / 14 A 16 MINUTOS

INSPECTED BY THE U.S. DEPT. OF AGRICULTURE IN ACCORDANCE WITH FNS REQUIREMENTS

NOTE: OVEN TEMPERATURE AND TIMES MAY VARY DUE TO OVEN LOAD AND/OR PRODUCT TEMPERATURE. REFRIGERATE OR DISCARD ANY UNUSED PORTION. NOTA: LA TEMPERATURA DEL HORNO Y EL PERÍODO DE TIEMPO PUEDEN VARIAR DEBIDO A LA CARGA DEL HORNO Y/O LA TEMPERATURA DEL PRODUCTO. REFRIGERE O DESECHE LA PARTE NO USADA.

FOR INSTITUTIONAL USE

COOK BEFORE SERVING

KEEP FROZEN

L.B.N. [Licensed Connecticut 3906]

CONTAINS: 60 - 4.95 OUNCE PORTIONS

NET WT.: 18 LBS. 9 OZ.

POPPY ST FOOD PRODUCTS

IN1

** NUTRITION FACTS PANEL IS FOR INFORMATIONAL PURPOSES ONLY—
WILL NOT APPEAR ON PRODUCT LABEL**

78980

Updated 9/14/2007

Nutrition Facts

Serving Size 1 piece (149g)
Servings Per Container 60

Amount Per Serving

Calories 310	**Calories from Fat 110**
	% Daily Value*
Total Fat 13g	**19%**
Saturated Fat 2.5g	12%
Trans Fat 0g	
Cholesterol 20mg	**7%**
Sodium 800mg	**33%**
Total Carbohydrate 35g	**12%**
Dietary Fiber 1g	2%
Sugars 5g	
Protein 15g	

Vitamin A 10% • Vitamin C 4%

Calcium 30% • Iron 15%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less Than	65g	80g
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300 mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

POPPY ST FOOD PRODUCTS

CN

070959

One 5.25 oz. French Bread Pizza with Pork Patty Crumbles provides 2.00 oz. equivalent meat/meat alternate 2 servings of bread, and 1/8 cup vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food & Nutrition Service, USDA 10-07).

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78980

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French Bread Pizza with Pork Patty Crumbles

Calcium Propionate added to preserve freshness of crust

INGREDIENTS: TOPPINGS: MOZZARELLA CHEESE/MOZZARELLA CHEESE SUBSTITUTE (LOW MOISTURE PART SKIM MOZZARELLA CHEESE [PASTEURIZED MILK, CULTURES, SALT, ENZYMES], MOZZARELLA CHEESE SUBSTITUTE [WATER, CORN OIL, NONFAT DRY MILK, MODIFIED FOOD STARCH, POTASSIUM CHLORIDE, SODIUM CITRATE, SODIUM ALUMINUM PHOSPHATE, SODIUM TRIPOLYPHOSPHATE, TRI-CALCIUM PHOSPHATE, MAGNESIUM OXIDE, FERRIC ORTHOPHOSPHATE, VITAMIN A PALMITATE, NIACINAMIDE, ZINC OXIDE, CYANCOBALAMIN, PYRIDOXINE HYDROCHLORIDE (VITAMIN B6)]), COOKED PORK PATTY CRUMBLE (GROUND PORK [NO MORE THAN 24% FAT], WATER, TEXTURED VEGETABLE PROTEIN PRODUCT [SOY FLOUR, CARAMEL COLOR, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, THIAMINE MONONITRATE (B1), PYRIDOXINE (B6), RIBOFLAVIN (B2), AND CYANOCOBALAMIN (B12)], SALT, CORN SYRUP SOLIDS, HYDROLYZED CORN PROTEIN, SPICE EXTRACTIVES); CRUST: ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], WATER, SOYBEAN OIL, SALT, YEAST, CALCIUM PROPIONATE [PRESERVATIVE]; SAUCE: WATER, TOMATO PASTE, MODIFIED FOOD STARCH, SUGAR, CORN OIL, DEXTROSE, SALT, SPICE, DEHYDRATED ONIONS,

CONTAINS WHEAT, SOY, MILK.

COOKING GUIDELINES

Keep Frozen until ready to cook. Preheat convection oven to 350° F. Do not microwave. Place product on lined baking sheets. For your convenience, the layer separators in the case are ovenable. Cook in convection oven at 350° F for 9 to 13 minutes or until cheese is melted and the product is warm throughout. For best results, defrost product at least halfway before baking. (Time and temperature settings may vary with oven).

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 17237

FOR INSTITUTIONAL USE

KEEP FROZEN
COOK BEFORE SERVING

0 72180 78980 8

CONTAINS 60 – 5.25 OUNCE PIZZAS

NET WT. 19.68 LBS (8.92 kg)

** NUTRITION FACTS PANEL IS FOR INFORMATIONAL PURPOSES ONLY—
WILL NOT APPEAR ON PRODUCT LABEL**

78981

Updated 9/14/2007

Nutrition Facts

Serving Size 1 piece (144g)
Servings Per Container 60

Amount Per Serving

Calories 340	Calories from Fat 150
	% Daily Value*
Total Fat 17g	26%
Saturated Fat 4g	21%
Trans Fat 0g	
Cholesterol 25mg	9%
Sodium 930mg	39%
Total Carbohydrate 34g	11%
Dietary Fiber 0g	1%
Sugars 5g	
Protein 15g	

Vitamin A 10% • Vitamin C 4%
Calcium 30% • Iron 15%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less Than	65g	80g
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300 mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

POPPY ST FOOD PRODUCTS

CN

070960

One 5.08 oz. French Bread Pepperoni Pizza provides 2.00 oz. equivalent meat/meat alternate 2 servings of bread, and 1/8 cup vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food & Nutrition Service, USDA 10–07).

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French Bread Pepperoni Pizza

Calcium Propionate added to preserve freshness of crust

INGREDIENTS: TOPPINGS: MOZZARELLA CHEESE/MOZZARELLA CHEESE SUBSTITUTE (LOW MOISTURE PART SKIM MOZZARELLA CHEESE [PASTEURIZED MILK, CULTURES, SALT, ENZYMES], MOZZARELLA CHEESE SUBSTITUTE [WATER, CORN OIL, NONFAT DRY MILK, MODIFIED FOOD STARCH, POTASSIUM CHLORIDE, SODIUM CITRATE, SODIUM ALUMINUM PHOSPHATE, SODIUM TRIPOLYPHOSPHATE, TRI–CALCIUM PHOSPHATE, MAGNESIUM OXIDE, FERRIC ORTHOPHOSPHATE, VITAMIN A PALMITATE, NIACINAMIDE, ZINC OXIDE, CYANCOBALAMIN, PYRIDOXINE HYDROCHLORIDE (VITAMIN B6)]), PEPPERONI (PORK AND BEEF, SALT, SPICES, DEXTROSE, LACTIC ACID STARTER CULTURE, NATURAL SMOKE FLAVOR, FLAVORING, OLEORESIN OF PAPRIKA, SODIUM NITRITE, BHA, BHT, CTIRIC ACID); CRUST: ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], WATER, SOYBEAN OIL, SALT, YEAST, CALCIUM PROPIONATE [PRESERVATIVE]; SAUCE: WATER, TOMATO PASTE, MODIFIED FOOD STARCH, SUGAR, CORN OIL, DEXTROSE, SALT, SPICE, DEHYDRATED ONIONS, DEHYDRATED ROMANO CHEESE (SHEEP'S AND COW'S MILK, CHEESE CULTURES, SALT, ENZYMES), GARLIC POWDER, PAPRIKA, CITRIC ACID, BEET POWDER.

CONTAINS WHEAT, SOY, MILK.

COOKING GUIDELINES

Keep Frozen until ready to cook. Preheat convection oven to 350° F. Do not microwave. Place product on lined baking sheets. For your convenience, the layer separators in the case are ovenable. Cook in convection oven at 350° F for 9 to 13 minutes or until cheese is melted and the product is warm throughout. For best results, defrost product at least halfway before baking. (Time and temperature settings may vary with oven).

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FOR INSTITUTIONAL USE

KEEP FROZEN
COOK BEFORE SERVING

0 72180 78981 5

CONTAINS 60 – 5.08 OUNCE PIZZAS

NET WT. 19.05 LBS (8.64 kg)

** NUTRITION FACTS PANEL IS FOR INFORMATIONAL PURPOSES ONLY—
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Updated 9/14/2007

Nutrition Facts

Serving Size 1 piece (162g)
Servings Per Container 60

Amount Per Serving

Calories 330	Calories from Fat 130
	% Daily Value*
Total Fat 15g	23%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 810mg	34%
Total Carbohydrate 36g	12%
Dietary Fiber 0g	0%
Sugars 6g	
Protein 15g	

Vitamin A 10% • Vitamin C 6%
Calcium 40% • Iron 15%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less Than	65g	80g
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300 mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

POPPY ST FOOD PRODUCTS

CN

070958

One 5.7 oz. French Bread Vegetable Pizza provides 2.00 oz. equivalent meat alternate, 2 servings of bread alternate, and 1/8 cup vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food & Nutrition Service, USDA 10-07).

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French Bread Vegetable Pizza

INGREDIENTS: TOPPINGS: MOZZARELLA CHEESE/MOZZARELLA CHEESE SUBSTITUTE (LOW MOISTURE PART SKIM MOZZARELLA CHEESE [PASTEURIZED MILK, CULTURES, SALT, ENZYMES], MOZZARELLA CHEESE SUBSTITUTE [WATER, CORN OIL, NONFAT DRY MILK, MODIFIED FOOD STARCH, POTASSIUM CHLORIDE, SODIUM CITRATE, SODIUM ALUMINUM PHOSPHATE, SODIUM TRIPOLYPHOSPHATE, TRI-CALCIUM PHOSPHATE, MAGNESIUM OXIDE, FERRIC ORTHOPHOSPHATE, VITAMIN A PALMITATE, NIACINAMIDE, ZINC OXIDE, CYANCOBALAMIN, PYRIDOXINE HYDROCHLORIDE (VITAMIN B6)]), ONION, GREEN PEPPERS, TOMATOES; CRUST: ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], WATER, SOYBEAN OIL, SALT, YEAST, CALCIUM PROPIONATE [PRESERATIVE]; SAUCE: WATER, TOMATO PASTE, MODIFIED FOOD STARCH, SUGAR, CORN OIL, DEXTROSE, SALT, SPICE, DEHYDRATED ONIONS, DEHYDRATED ROMANO CHEESE (SHEEP'S AND COW'S MILK, CHEESE CULTURES, SALT, ENZYMES), GARLIC POWDER, PAPRIKA, CITRIC ACID, BEET POWDER.

CONTAINS WHEAT, MILK.

COOKING GUIDELINES

Keep Frozen until ready to cook. Preheat conventional oven to 450° F. Do not microwave. Place frozen pizzas on baking sheet. Cook for 12-14 minutes or until cheese is melted and crust is golden brown. Please note that time and temperature may vary from oven to oven.

FOR INSTITUTIONAL USE

KEEP FROZEN
COOK BEFORE SERVING

0 72180 78663 0

CONTAINS 60 – 5.7 OUNCE PIZZAS

NET WT. 21.37 LBS (9.69 kg)